MSVU BUSINESS & TOURISM **Business and Tourism Department** 

Vol. 30

# Newsletter

Fall 2023

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Photo by Anupom Anu Student, BBA

**Newsletter developed by Suwela Paim Vassoa** 

# Chair's Welcome Letter

s the Chair of the Department of Business Administration and Tourism and Hospitality Management, I welcome you to the beginning of another academic year. I am confident that all students starting and returning this Fall term will have a rewarding experience.

The Department of Business and Tourism at Mount Saint Vincent University has been offering degrees, certificates, and diplomas in person and virtually for over thirty years. Our staff and faculty are invested in creating an excellent learning environment. We hope that this year you will take the chance to become more involved within our community.

Over the Summer, we have been preparing for Fall and Winter semesters filled with valuable opportunities for you. We will host several events that give students the possibility to connect with each other, faculty, and key industry personalities. Some of the events we are planning include the Learner's and Leaders Conference, the Fireside Chat Series, the Sustainable Business Tour, the Career Week industry panels, the Local Entrepreneur and Cultural Tourism Tour, and Social Enterprise for a Day.

These events encompass our department's desire to provide you with an array of exceptional enhanced learning experiences that go beyond the academic and theoretical aspects. Through the Learning Passport Program, every time you participate in these and other select events, you become eligible to gain bonus points in most business and tourism courses.

This year, I encourage students to continue pursuing their interests, work hard to achieve their goals, and get as involved as possible within the Mount community. Keeping focused and building distinct types of connections is a powerful key to university success!

I wish you all the best!

Sincerely,



## **Dr. Peter Mombourquette**

Chair, Department of Business Administration and Tourism and Hospitality Management

# **2023-24 Events**

**Business and Tourism and Hospitality Department** 



All the events here are fun! You really can't miss them!

Tasbin Tabassum, Student, Bachelor in Business Administration

# Sep.



4 - General Orientation begins



13 - Deadline to add/ drop courses without financial penalty



20 - Business and Tourism Society Pizza Social

# Oct.



19 - Learners and Leaders Conference



27 - Sustainable Business Tour



30 - Fall Career Week (Oct. 30 to Nov. 1)

# Nov.



3 - Deadline for in-course bursary applications



6 - Fall study break begins (Nov. 6-12)



15 - Deadline to request Final Exam Accommodations and report conflicts

# Dec.



7 - Last day of Fall term classes



9 - Exams begin (Dec. 9-18)



21 - Deadline to clear 2023 Summer II IP grades

# Jan



15 - Deadline to add/ drop courses without financial penalty



26 - Local Entreprenreur and Cultural Tourism Tour



31 - Caritas Day - volunteer

# rev.



5 - No refund for courses dropped after this date



20 - Winter study break begins (Fev. 20-25)



29 - Deadline for payment of winter co-op fees

# Mar.



4 - Winter Career Week (Mar. 4-6)



6 - Tourism Education Alliance of the Maritimes (TEAM)



15 - Social Entreprise for a Day (SE4D)

# Apr.



10 - Last day of Winter term classes



12 - Exams begin (Apr. 12-20)



30 - Deadline to clear 2023 Fall IP grades My favorite [Department]
event is the TEAM
fundraising dinner. It's like a
gala event.



Winny (Wei) Liang, Student, Certificate in Tourism and Hospitality Management

Go to the next page to watch/ read the full interview!

# A Talk About Student Involvement:

With Business Administration and Tourism and Hospitality Students

We recorded an interview with the highly-involved students Tasbin Tabassum (Business Administration) and Winny (Wei) Lian (Tourism and Hospitality Management). They opened up about their first year(s) at MSVU, their interest in connecting with the university community, their favorite Business and Tourism Department events, and gave some tips to students who may not yet have come out of their comfort zone.

# **Hear about their experiences in the videos below!**



**Tasbin - Business Administration** 



**Winny - Tourism and Hospitality** 

Despite coming from divergent backgrounds and being in

different programs, Tasbin and Winny have a huge similarity:

when they hear volunteers are needed, they are the first ones

to sign up! Winny explains that to her, it's all about doing the

right thing. Tasbin adds that the Mount's small and welcoming

As students who have been involved in multiple department

and campus activities. Tasbin and Winny's advice is that

students seeking to become more engaged should start

Hear more about their fun experiences and trajectory by

community is conducive to more interest in participating.

Tasbin Tabassum started her Bachelor's in Business Administration in the Fall of 2020. Dues to the Pandemic, she couldn't visit campus for her first three months of university, but she felt an urge to get involved with campus life. "At the time, my friend was volunteering in the Foodbank, so I thought 'I have to volunteer as weel," - she remembers.

Winny (Wei) Lian has just recently joined the Mount community. She started the Certificate in Tourism and Hospitality Management in January 2022. The first department event that Winny attended was the Tourism Alliance of the Maritimes (TEAM) Lunch, in March of the same year. She found this to be an eye-opening experience regarding the connection and networking opportunities she had as a student. "It really changed my life in Mount Saint Vincent," - she expresses.

Ready to engage more and **build deeper** connections?

### **B&T Society**

Lots of opportunities to connect with other students in your program.

Learn more about the BTS on the next page..

### **Department Emails**

We frequently send emails with exclusive opportunities for our students. Read and react!

# **Department Events**

small, with something they feel comfortable.

clicking on the videos above.

We always need volunteers for all sorts of functions. Ask to be added to the list!

### Follow us on Social Media!

For updates and reminders









# Meet the 2023-24 Team





**Faviola C. Donate** 

**VP Management** 





The Business and **Tourism Society Executive Team talks** about their favorite parts of their programs.







**VP Finance** 

This year, the society is loking to give back to our greater community by volunteering and fundraising.

Image: The BTS Pizza Social in September 2022.

If you have a particular Halifax/Nova Scotia based charity you'd like to help, DM us at @msvubtsociety with your suggestion!

To get involed with fundraising events, stay tned to our Instagram.



Your participation in the Business and Tourism Society helps:

- Build your Co-Curricular Record: Volunteering looks great on resumes!
- Network with local business leaders.
- Introduce you to a diverse group of Business and Tourism students who want to make a difference.
- Get you started with giving back to your campus and community by helping with events and fundraising efforts.



@msvubtsociety

**The Business and Tourism Society** 

A Long Journey Back to MSVU











# **Scholarships and Awards:**

You can be the next recipient!



Winny (Wei) Liang Winter 2023

Skål **Award** 



Peter Hradisky

**Business and Tourism Leadership Award** 



**Tourism & Hospitality Management Co-op** 

**Student of the Year** 





Deshawn Davison

**Ann & Jim Duffy Award** 

Courtlynn McRonald 2022





Julia Strickey

**Business Administration Co**op Student of the Year



Winny (Wei) Liang



**Ann MacGillivary Accounting Achievement** Award



eter Hradisky Winter 2023

**Pacrim Hospitality** Services Inc. **Leadership Award** 



Winny (Wei) Liang Winter 2023

**Business** and Tourism International **Student of the Year** 



**Dr. Bob Bagg Excellence in Management Award** 



**Awards and Scholarships** are execptional accomplishments in the academic's iourney!

> and Awards for **Business students**

**Scolarships** 

**Scolarships** and Awards for **Tourism students** 

# **Introducing Dr. Danny Wadden** Dr Danny Wadden's connection to the Mount traces back to his childhood. "I was on campus before I was on campus," he says jokingly." He recalls the times his father would take him and his sister to play in the hills behind the Meadows as they waited for their mother's psychology classes to end. Sitting behind his desk in his office in McCain 405P, Danny smiles as he remembers these moments.

Years later, his sister pursued a Bachelor's and Master's degree in Education at the Mount and his dad completed the same graduate program. In that sense, Danny shares that it was strange when he decided to go into commerce, because "the people in my family were all teachers, public school teachers," he explains.

But Danny did not have a passion for business from the beginning. His first degree was a Bachelor's in Psychology, which he says cannot be considered "academically excellent." The Professor admits he initially went to university because his parents said that was the right thing to do after high school. However, towards the middle of his degree, Danny realized that cramming for exams and working on projects the night before they were due was not benefiting him. He adapted his study skills and started reading materials before lectures. "I was better able to incorporate what the instructors were saying because I already had some of that information in my head," Danny adds.

By the time Danny finished his arts degree, he felt ready to pursue his newly found interest: commerce. He took a special two-year Bachelor's program designed for individuals who already had an undergraduate degree. He majored in accounting at the University of Windsor, Ontario.

Being aligned with his real area of enthusiasm broadened Danny's perspective on academia. He decided to take a Master's in Business Administration at the University of South Carolina. Due to his high GPA and for being in the top ten percent of the class, Danny received a pre-doctoral fellowship. This was a financial incentive of \$8000 per year towards pursuing a postgraduate program. "Not only was it an honor [...], but it also eased my financial anxieties of going to school full time." he unveils.

Professor Wadden completed a PhD program in Marketing With intertwined fingers in front of his chest and an emotional expression, he states that earning this degree was a "pretty big honor," and that he was overjoyed for knowing that he now belonged to the small global percentage of people who have doctorate degrees.

Reflecting on his overall time as a student and vast career experience, Danny reveals that fear of public speaking was a constant hassle. "I'm the type of person that kind of sits back and lets other people do the talking," he says. But Danny shares that joining a student society helped him become confident in developing the skill of addressing the public. The university's public speaking club was a recommendation from his MBA Communications professor. This was a chance to practice facing something that would usually give him anxiety while being in a safe space.

Danny adds that joining the student group was great beyond developing competencies. It also helped to connect with peers, especially as an international student. "Sometimes it's hard to meet other students, even though you're sitting beside someone in vour classroom," he notes. Dr. Wadden sees immense value in participating in societies, groups, and events on campus. Furthermore, he says that employers often use activities outside of school grades to distinguish between candidates' resumes.

With all the twists and turns of life, Dr. Danny Wadden returned to his

roots. Since 2022, he has been a full-time Assistant Professor in the Business and Tourism Department, having been a parttime faculty member since 2013. The public speaking anxiety stayed in the past, as he followed his family's steps in the field of teaching in an institution where they were all once students. In his classroom, he aims to create a relaxed, but organized environment, ideal for free-flow discussions. "I don't mind sharing stories about myself even if they're embarrassing," he claims, "but I am also a rule follower,"

To his students, he would like to say:



+ Get featured in

Vincent's Wall of Honoury

# **Vincent's Teaching Restaurant**

# An immersive learning experience. A space for our community.

Vincent's Teaching Restaurant was an integral part of the creation of the Tourism and Hospitality Management Program at the Mount. This was the third bachelor's program in Tourism and Hospitality in the country and started being developed in 1981. The ground-breaking team that worked on the proposal was composed of Dr. Margaret Bateman Ellison, the first faculty member hired, Dean Susan Clark, Professor Wendy Doyle, Professor James Macaulay, and Dr. Marilyn McDowell. After the program's approval by the Maritime Post Secondary Commission (MPHEC), the first Tourism and Hospitality class started in 1986 with twenty-five students of over three hundred applicants.



"The intent was not to make chefs out of students, but we wanted them to become acquainted with what was involved in putting together a menu and delivering it, so that when they were managers, they had some reallife experience." - explains Dr. Bateman Ellison.

By the time this class was in their third year, the "Dining Room Course" was inaugurated in Vincent's, initially located in Evaristus 35 (currently

MSVU's Teaching Restaurant is a laboratory for students taking THMT 1116, 2216, 3316, and 3317. These or related courses have been taught by full-time instructors Patricia Glencross, Jim Macaulay, Donald Shinner, Paulette Cormier-MacBurnie, and Jennifer Guy. Deanna Struthers is the current Lab Instructor. She has extensive experience in the Tourism and Hospitality industry and multiple accreditations focusing on Food and Beverage. Over twenty-four years ago, Deanna was herself a student in the Program.

In the lab classes, students explore the theory and practice of working in a commercial kitchen,

operating a restaurant, and organizing catering events. This includes planning, management, marketing, food production, and exposure to the technology driving the industry. During restaurant openings, students gain experience in front and back of house roles. It is a supportive environment with a team-oriented approach.

Vincent's Teaching Restaurant has public opening nights during the Winter semester. Everyone from the Mount community is welcome to walk in or book a reservation for an affordable dining option that supports the learning experience of the hardworking students. The restaurant is in Rosaria 301A, to the right of the Dinning Hall's entrance. Students, faculty, and staff are invited as special customers into this cheerful space with a history of almost forty years.



# Deanna Struthers: Bringing expertise into the classroom.

ab Instructor Deanna Struthers describes herself as La food and beverage enthusiast. "Food and beverage has to be in your blood to stay in this industry,"- Deanna observes, "and it definitely was in mine." - she adds smiling, while seated in her home office in Timberlea,

Deanna's passion for tourism and hospitality started at an early age. "I did a lot of cooking and baking at home. and I always loved it," she explains. As a high school student, her first job was at a food court's eatery that served chicken fingers and caesar salad before it was popular. It was then that she realized she loved the industry, especially the hospitality aspect.

Deanna has an extensive academic and career background which she is proud to share. She went to cooking school right out of secondary education at New Brunswick Community College, after which she worked in multiple kitchens. She also has a Red Seal Chef Certification, a great endorsement for any chef in Canada.

In 1995, Deanna decided to further her education by attending university. The Mount was her go-to. She completed a Bachelor in Tourism and Hospitality Management (co-operative education route) with Distinction. She later received her EMERIT Food and Beverage Manager Certification. These credentials allowed her to expand her work experience to everything from a prominent off-site catering company, to managing various hotel's banquet departments, restaurants, conference services, and being the Director of Food and Beverage at the Best Western Plus Chocolate Lake

Hotel.

Remembering her time as a student. Deanna comments that having industry experience, at the age of 24, she was sure of her goals and took her studies seriously. "But I was never one to strive for the highest grade," she states. Deanna

Find a balance. Perfection doesn't exist. Know your worth. "



Image: Deanna Struthers in Vincent's Teaching Restaurant.

expresses that she understood the importance of finding balance between her studies, having fun, and resting. "I think in four years I only did one all-nighter," she notes, as she is seemingly surprised at this fact

Now, as a Lab Instructor in the Business and Tourism Department at the Mount, Deanna gets to share her passion with students. "We learn cooking skills, practice some recipes, have fun, make mistakes, and [...] have successes," she lists. Looking into her twinkling eyes and as she chuckles, one can tell she is thinking of all the moments of laughter she has had in Vincent's, the university's teaching restaurant.

> Entering the current role was a smooth transition for the Instructor. She experienced being the lab Instructor shortly after graduating, filling a parental leave placement. And most recently, mentoring her executive sous chef, supervisors, and staff at the Best Western Plus Chocolate Lake was her favorite part of her previous job.

With over 25 years in the industry, Deanna uncovers that her biggest challenge early on in her career was to maintain her confidence. "I discovered that I would be caught up in trying to understand the other person's perspective and I would end up losing sight of my own"- she expresses.

As an instructor, Deanna Struthers seeks to foster curiosity and hopes to lead the students on a path of self-discovery of possibilities. There are three key messages she wants to transmit to them: "Find a balance. [...] Perfection doesn't exist. [...] Know your

# GOOD TO KNOW ABOUT

01

# **The Learning Passport**

Participate in extracurricular events and programs run by or recommended by the Business and Tourism Department and gain exposure to amazing networking opportunities with key professionals and peers. The Learning Passport (LP) Moodle site helps you keep track of upcoming events and leads you to reflect on what value you gain from each program. When you participate in four LP activities you are also eligible to gain up to three additional points in most of your business and tourism courses. Maximize your skill set and learning in a fun, immersive way.

02

# **The Halifax Chamber of Commerce**

Mount students in Business Administration and Tourism and Hospitality Management programs are eligible to participate in workshops and trainings through the Halifax Chamber of Commerce. Business and Tourism students are able to connect with a diverse network of over 84,000 professionals through events, have access to exclusive job postings, and save with discounts in registered services around the Halifax Regional Municipality. As a student in our department, you are automatically a member of the Chamber.

03

# **Co-ops and Work Experiences**

Compulsory for some and optional for others, co-ops and work experiences are great opportunities of the Business Administration and Tourism and Hospitality Management Programs at the Mount. With three co-op terms throughout the degree, co-op routes provide one year of paid work experience. Students receive full support from the Co-op Office for cover letters and resume development, interview preparation, as well as a work site visit during the term. Co-op and work experiences are unique opportunities to connect with and be mentored by key industry professionals while building a competitive edge and professional confidence before graduating.





# Why is there such a big fuss about academic advising?

A:

Academic advising continues to be fundamental even after your first year. Some courses in the Business Administration and Tourism and Hospitality programs are only available in specific terms or years, many of which are required for degree completion.

Seeking academic advising each term for course selections ensures that your learning plan is adapted to your graduation goals.

## The Indigenous Student Centre

Seeking a cozy, welcoming space designed for helping and the learning of indigenous students? The ISC house is located on Melody Dr. - access on College Rd. It offers academic advising, counseling, referrals, and cultural and traditional activities. You can also visit the center to connect with and learn more about the Indigenous cultures and values.



### The Black Student Support Office

The Black Student Support Office focuses on an Afrocentric approach to providing holistic support for black students. The BSSO is in Seton 314 across from the Center for Academic Advising. The BSSO Lounge is an open space where students can connect with each other, engage in meaningful activities, study, enjoy free drinks and snacks, or simply relax. It is a welcoming space for all. The Black Student Advisor is also happy to meet with students for personalized support.

# **The International Education Centre**

# Are you familiar with all their services?

### Services you may know of:

- Permit and visa support
- Health insurance for international students
- Support with taxes, Nova Scotia ID, and Social Insurance Number (SIN) regulations
- Language bridging programs

### Services you may not know of:

- Support with assignments specialized for international students
- Identify and locate the support you need
- Counselling in the transition to and settlement in Halifax
- Involvement with the International Student Volunteer Program

The IEC is open to all students. The "Global Lounge" is a great study spot! Not an international student? The IEC can also help you with exchange and study abroad opportunities. Visit them in the Seton Annex.

Whenever you have a question, remember that the Mount's website is your #1 resource! Simply google your question followed by "MSVU" and checkout the pages on www.msvu.ca related to the topic.



Always remember that the Business and Tourism Department (staff and faculty) are here to help you succeed!

Chair:

**Dr. Peter Mombourquette** 

Area Coordinators:

Dr. Elsie Henderson

Accounting and Finance

**Dr. Jeff Young** 

**Management and Strategic Human Resource Management** 

**Dr. Karen Blotnicky** 

Marketing

**Dr. Nicholous Deal** 

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